



Life at
**FAIRLAWN
HILLS**

HAPPY **2025** YEAR!

January/February 2025

Office Closed On:

January 1st for
New Years Day

January 20th for
Martin Luther King, Jr. Day

appfolio Property
Manager

- Make online rental payments.
- Set up **automatic withdraws** if you choose this option for rental payments.
- Please submit **work orders**, this is the best way for us to receive your order.

Please remember to keep your information up-to-date.

Find us on 

Stay up-to-date on your apartment communities events, specials and activities as well as what is currently happening at Riedman Apartments. Please “LIKE” our Facebook page “Riedman Apartments” and join in on the fun!

[facebook.com/
RiedmanApartmentLiving](https://facebook.com/RiedmanApartmentLiving)

The *Team*

Angela Smith

Multi-site Resident Manager

Claire Kim

Leasing Consultant
ckim@riedmanapartments.com

Anthony Sprinkel

Maintenance Technician

Office Hours

Monday-Friday
8:00am-5:00pm

Office Phone

607-385-3247

Fax

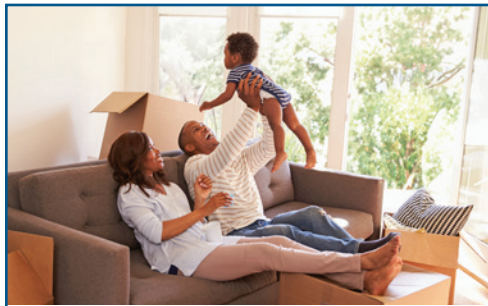
607-385-3141

Emergencies Only

607-739-1182



RIEDMAN



**Good Neighbors make for
Great Communities!**

Refer a friend or family member to live at Fairlawn Hills and receive a \$250 check after they move-in!

Resident *Reminders*

- We are a non-smoking property. We have designated smoking areas located at the end of the property.
- Quiet hours begin at 10 pm. Please be mindful of others.

Local *Event*

Harmony Blue Boutique.
What's New Wednesday
– Join HBB LIVE for
#WhatsNewWednesday! Stick
around for the end to see what the
#giveaway wheel lands on!



Support A Local Business

Brandy's Cup of Joe
12 Maple St., Hornell



Recipe

Cheesecake-Swirled Ghirardelli Brownies

Ingredients

- Cooking spray
- 1 large egg
- 1/3 c. vegetable oil
- 1/4 c. water
- 118-oz.) box Ghirardelli Double Chocolate Brownie Mix
- 8 oz. cream cheese, room temperature
- 1/3 c. granulated sugar
- 1 large egg white
- 1 Tbsp. all-purpose flour
- 1 tsp. pure vanilla extract
- Flaky sea salt (optional)

Directions

1. Preheat oven to 325°. Lightly grease a 9"-by-9" baking pan with cooking spray. Line with parchment, leaving a 2" overhang on 2 sides; grease parchment.
2. In a large bowl, whisk egg, oil, and water until smooth. Add brownie mix and stir until well combined. Pour all but 1/4 c. brownie batter into prepared pan.
3. In a medium bowl, whisk cream cheese, sugar, egg white, flour, and vanilla until smooth and well combined. Dollop spoonfuls of cream cheese mixture over brownie batter. Spoon a bit of reserved brownie batter in center of each cream cheese dollop. Using tip of a butter knife or skewer, gently swirl brownie and cheesecake batters, creating a marbled effect.
4. Bake until a tester inserted into center of brownies comes out with just a few crumbs attached, 35 to 40 minutes. Let cool in pan on a wire rack at least 15 minutes or let cool completely. Remove from pan using parchment overhang and cut into squares. Sprinkle with sea salt, if desired.



Pet Reminder

Dogs must be on a leash any time they are outside your apartment & they **MUST NOT** be staked outside alone. *Please* clean up after your pet.



Please take a moment to complete a Google Review for Fairlawn Hills! We value your feedback and want to hear about your experience.

Just scan the QR code and tell us what you think!

